Domaine Fontchêne

Alpilles Rouge Aupiho



ABOUT THE ESTATE

- Based in Les Baux-de-Provence, Domaine Fontchêne is an exciting new project from René Milan.
  Working with family vineyards, René has converted his land to organic and biodynamic farming, guided by local natural winemakers like Eloi Dürrbach and Dominique Hauvette.
- Work in the vineyards is of paramount importance and includes ébourgeonnage in the spring and biodynamic preparations.
- Fermentation and aging are non-interventionist, with native yeast, sulfur used only at bottling, and limited bâtonnage and racking.
- René strives to produce authentic wines, where balance and freshness take precedence over concentration and power.

APPELLATION
Alpilles

SUB-REGION
Les Baux-de-Provence

GRAPE VARIETY
45% Syrah, 34% Merlot, 14% Cinsault, 7% Mourvèdre

FARMING
Sustainable, Organic, Biodynamic

SOIL
Clay-loam with galets roulés

VINEYARDS & VITICULTURE
Selection massale only for replanting. Biodynamic practices in the vineyard, with emphasis on biodynamic preparations 500 and 501. Stopped cutting the apex growth in 2018.

HARVEST & VINIFICATION
Manual harvest in 15 kg boxes. Destemming, vatting and crushing of the grapes. Delicate extraction by short daily pumping overs. Alcoholic fermentation in stainless steel vats, grape variety by grape variety, at a controlled temperature of 25° C. Vatting for 3 weeks. Aging in barrels and demi-muids for 12 months, followed by six months in stainless steel vats.

ALCOHOL BY VOLUME
13.5

PACK SIZE
6x750mL